

OCT 10 1979

THE HARVEST

Macdonald College Vol. LII no. 1 October 5, 1979.

C.C. Changes.

The Bar Disco moving to the main floor will be the major change in the Centennial Centre this year, and the space it will make available in the basement is now a major problem for the C.C. committee.

Charles Charron, the chairman, disclosed Friday that two potential users of the space were not interested in taking it. The Manpower Office which plans to move onto campus from its present location on Maple St. will wait until they are offered more attractive office space. The Counselling Centre is already installed on the main floor of the C.C.

A plan to put in showers and changing room facilities is being reconsidered as it may duplicate services to be provided in Stewart Hall. Stewart will be extensively renovated once the John Abbott Centre Multi-Fonctionelle is in operation and Mac has full control of the building.

These renovations will also include an office for Bill Ellyett, and his office space in the C.C. will also become available. The Stewart facilities also make unnecessary the plan for a universal gym.

Charron suggested that a room to be built around the present bar area would be ideal for the Food Coop, as it has a sink.

More concrete plans will be made once it is known the facilities to be provided in Stewart.

BACK to BASICS

Thanksgiving has different meanings for different people. The original purpose was to celebrate the end of the harvest but nowadays most of us view Thanksgiving as a good holiday break and as an excuse to get together with friends. In this column I will give some of the side dishes and desserts that accompany the traditional roast turkey.

Thickened Gravy

4 tbsp. fat from turkey drippings
2 tbsp. flour
1 cup cold water, milk or cream
Stir the fat with the flour in a pan. Set the pan over moderate heat and stir and scrape until the flour and fat are smoothly blended and nicely browned. Add either the water, milk or cream. Cook and stir until smooth. Season to taste. Makes 1 cup.

Puréed Turnips

1 turnip (about 1 lb.)
4-5 potatoes
2 tbsp. cream $\frac{1}{2}$ tsp dry mustard
1 egg beaten salt and pepper

Boil sliced turnip in salted water till tender but not too soft (about 15 minutes). Cook potatoes in salted water in a separate pot. Drain and mash. Drain turnip and mash with a heavy fork and combine with potatoes. Add cream, egg, salt, pepper and mustard and whip with an egg beater or in the electric mixer. Butter a casserole, pour the purée into it and bake at 400 degrees for 20 minutes. (serves 3-4)

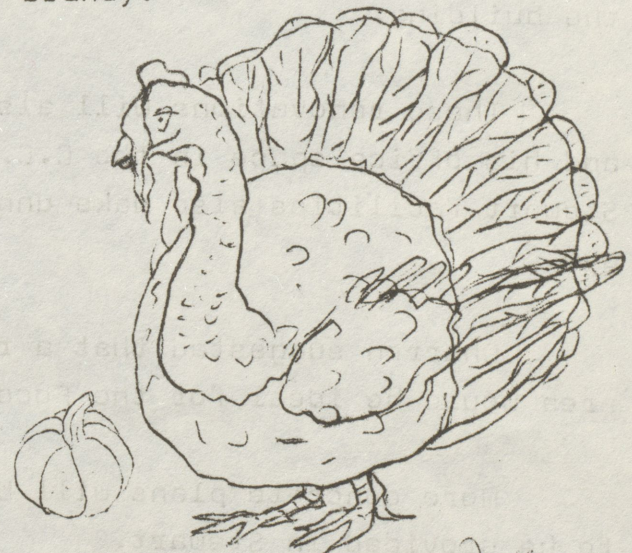
Pumpkin Pie

Use canned pumpkin or cut raw pumpkin in pieces, peel, steam, drain and mash.

Mix:

$1\frac{1}{2}$ cups cooked/canned pumpkin
 $\frac{2}{3}$ cup brown sugar
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{2}$ tsp. salt
2 eggs, slightly beaten
 $1\frac{1}{2}$ cups milk
 $\frac{1}{2}$ cup cream or evaporated milk

Cook the filling in a double boiler until thick, cool slightly and pour into a 9-inch Baked Pie Shell. Spread the pie with whipped cream, sweetened slightly and flavoured with vanilla or brandy.



Student's Council

The student's society council meeting voted Friday to hand back to the Food Co-op Lunch Bar the five hundred dollars profit it made last year. The money will be used to start up the service this term.

There was discussion on whether the Lunch Bar duplicated the Snack Bar service, but John Hutchings, president, said it was the Snack Bar had begun to provide similar foods to the lunch bar.

The Lunch Bar promotes natural foods and good nutrition on campus. John Collins explained the money would be used to buy plates and cutlery as well as the necessary food. He hopes the Lunch Bar will be in operation in a few weeks.

The extended library hours were announced, and Hutchings said McGill was being approached to accept the idea of voluntary workers so the library could be open longer hours.

COOP CREATION .

Providing food that is unobtainable in St. Annes, and cheaper than supermarket prices, is the object of the newly-formed MacDonald Food Co-op Market.

The co-op was the brainchild of a few staff and students who got together this summer. They felt the existing co-op (West Island Food Co-op) could not meet the needs of the campus community, and that out of town students were not aware it existed.

Gathering support throughout the summer, the group felt confident enough to push ahead with signing up members this Fall. Now almost one hundred people have purchased the five dollar shares, and the co-op is heading towards placing its first order. A share gives membership for one year.

Members are being asked to fill out data sheets saying what foods they are interested in. Work on the first order is being coordinated by Bill O'Neill, who was elected interim president at the first meeting. A full executive will be elected later in the term.

The co-op presently plans to place its orders once a month, with co-op

Letters are being sent to the Dean, Faculty, and the Registrar's office protesting misuse of the free time slots, Tuesday and Thursday at eleven. There are still some classes scheduled for this time, and professors are taking advantage of the free periods to hold compulsory meetings and seminars. The free slots are intended to allow all students to attend student meetings, election speeches or club meetings.

The Foreign Students Committee (FSC) constitution was passed. The FSC will serve as the link between foreign students and the Student's Society, as well as trying to contribute to greater understanding between Canadian and foreign students.

The film society constitution was tabled as they had fixed their quorum at thirty-five percent of the student body.

The council is still waiting for the nomination of an academic advisor from the Faculty.

members helping arrange shipments and package foodstuffs for distribution. The ballroom in the CC will be the collection point for food, probably being used for two days each month.

Shares may still be purchased from Toni Bird or Peggy Nickels in room B1-022.

ALISON BENTLEY

The story was tired and aching all over from having to squeeze into all the little spaces at the bottom of pages. 'It's a dog's life,' he said to himself. 'Worse probably. At least dogs don't have to get themselves chopped up in little pieces.' And he cursed all the big stories who made his life so miserable.

Why should all the boring news stories get all the nice places at the tops of pages? Didn't he have human interest? Wasn't he a life story? And he made up his mind to prostitute his talent and develop

continued on page 4

of the CC, near the desk, so that you can drop in and see the new edition, and see the new edition.

EDITORIAL

Greetings, and welcome to the first edition of this year's Harvest.

The college is rapidly changing. The bar is moving and we feel you should know what council is considering regarding the space in the basement of the CC. We'll keep you informed so you can make your feelings known to council.

Each issue of the Harvest will be a balance of campus news, features and local personalities, clubs, and prominent dropouts.

In the future I expect to have articles in french for every issue, to reflect the growing francophone presence at Mac.

Before the next issue of the Harvest, council will be presented with a budget that will allow the Harvest to publish a bi-monthly tabloid newspaper. This format will focus the professionalism that we are aiming for in this year's Harvest.

A switch to this format will allow us to publish photographs, high quality cartoons, and just plain good reading.

Please support us in this change because we want to do it because you deserve it.

Our office is on the main floor of the CC, near the desk, and we hope to be open regular hours, so that you can drop in to see what is going on.

Anyone having a submission for the Harvest should drop it off at the CC desk, and letters to the Editor can be addressed to myself there also.

William Keogh, Editor.



"The splitting of the atom has changed everything save our modes of thinking - and thus we drift towards unparalleled catastrophe".

Albert Einstein

Nuclear technology has been heralded as the discovery of the century. It was to be an abundant and inexhaustible source of cheap energy. Furthermore, it would be pollution free and environmentally safe. The power of the atom would bring to humanity futures never dreamed of before.

Ironically, the last belief may be closer to the truth than was ever imagined. For the first time, mankind has the power to destroy itself as well as the biosphere. Somehow, the dream turned into a nightmare. This reality comes partly from the fact that the dream was conceived by physicists, engineers and economists.

In a video presented at the first Ecolifestyles meeting, Dr. Helen Caldicott explained why nuclear energy should be considered from a medical point of view.

Radiation toxicity occurs at all levels of the nuclear cycle. Many workers at the so called front or mining end of the cycle are just now nearing the 30 year lag phase associated with toxicity induced lung cancer, cause by exposure to radioactive radon gas. People living near such mines are exposed to radioactive emissions in waste piles, or tailings. In such areas the incidence of leukemia is twice the national average. A housing settlement in Colorado was recently evacuated because it was found that these radioactive tailings were used as cheap building material in the foundations.

Caldicott also described the urgent problem of radioactive waste disposal (the rear end of the cycle). Residents in the state of Washington have recently learned that 500 million gallons of radioactive water have seeped into the groundwater around a nuclear waste holding station there. Radioactive wastes remain hot for over 400,000

years. Since there is no absolute guarantee of the safety of storing radioactive wastes for even 10 years, Caldicott questioned whether we should put much faith in our ability to store such awesome poisons for a quarter of a million years.

Caldicott was very graphic in her description of what a nuclear meltdown would involve. Apart from the immediate death of many thousands of citizens in the immediate area of the accident, a nuclear cloud of radioactive gas and steam would form to drift with the winds. For instance, if the reactor at Harrisburg had reached critical mass, such a cloud could reach New York city in five hours. To this day there are no plans to evacuate urban centres if the need arises. Carcinogenic deaths from the exposure to such radiation would be in the millions.

As Caldicott pointed out, one of the waste products of the Canadiana Candu reactor is plutonium, the stuff bombs are made of; a fact that is certainly not overlooked by terrorist groups, nor by countries to which we export nuclear technology. India, for instance made its atomic bomb from plutonium from a Candu reactor.

Dr. Caldicott explained the horrific details of the decision-making process in the nuclear industry. Her final message that such an unforgiving and fatal technology is subject to human error, left an uneasy silence. There will be a national demonstration in Ottawa, Oct 13 to question nuclear power. Be there!

ASSHOLE JOURNALISM

If you didn't catch W5 last Sunday night you missed an excellent example of what is affectionately called 'asshole journalism.'

The show had a feature on foreign students in Canadian universities; saying that Canada was being 'suckered' into providing education for the rich of other countries, to the extent that Canadian students were being excluded from university programs.

They put forward the idea that universities are more willing to take foreign students because they pay more. This is a totally false statement.

Differential fees for foreign students were introduced just recently by the government. They have been condemned by both the Canadian Association of University Teachers (CAUT), and the Association of Universities and Colleges in Canada (AUCC), not to mention the National Union of Students. They were forced on universities by provincial governments reducing the per capita support for foreign students. Universities were forced to make up the difference by raising fees for foreign students.

To suggest that universities select people for competitive programs on criteria other than academic qualifications, or suitability is pretty far-fetched.

The programs selected for criticism were mainly technical; computer science, pharmacy, engineering. It was stated that Canada was supplying training for people whose own countries were unwilling to spend money on education. But the Western world

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But only five percent of foreign students are studying education, a statement implying that these unscrupulous Asian students are willing to exploit the Canadians indefinitely. Education degrees are by

and large irrelevant for university teachers. School teachers would ;

probably prefer to learn to teach in their own language.

Although enrollment in career oriented programs has not dropped as dramatically as in more general programs, the idea that foreign students are increasingly preventing Canadian students from entering specific courses is ridiculous. Declining enrollment, not overcrowding is the present problem for universities.

That Canada is providing education for the children of a foreign elite is harder to argue against, especially now Bill C-23 has been passed. This is the Bill that brought in differential fees; that makes it almost impossible for visa students to get summer jobs to finance their education; and compels them to have enough money to support them for several months when they first enter the country.

The Canadian government seems to have made a conscious decision to accept only rich foreigners into our universities.

Altogether the W5 report was biased, almost racist, in approach. It overlooked, probably deliberately, government legislation on the issue

The idea of foreign students competing with the universities to take advantage of the Canadian taxpayer makes a far better story. And the whole package was strung together with all the slickness possible with television.

It was a fine example of asshole journalism.

By John Waterhouse

PRESERVING THE HARVEST

After a summer of carefully tending a vegetable garden, most people are loath to see the fruits of their labour succumb to the first cold snap. Well, you don't have to. Well preserved, garden-fresh vegetables are like a little bit of summer; something we all need in the midst of a Quebec winter.

There are many ways to preserve your harvest. First, I recommend buying a good book on preserving food. 'Putting foods by' by R. Herzberg et al (Bantam paperback, \$2.50) is the best book I've seen on the subject. It contains all you need to know about all the possible ways to preserve food. Also, most provincial governments publish pamphlets on freezing and storing vegetables and fruits. Most are free for the asking.

For want of space, I'll discuss a few vegetables specifically and some general ways to preserve others.

Tomatoes: Many people pick slightly unripe or even green tomatoes and let them ripen in a cool, dark place. For me, basement ripened tomatoes just aren't up to par after a summer of eating vine-ripened ones. So I freeze them, for soups or sauce. Pick red, ripe tomatoes; scald them in boiling water until the skins split then plunge into cold water. Remove the stem end and the skins will slip right off. Place in freezer bags or containers.

Peppers: They can also be frozen for use in sauces and casseroles in the winter. Remove all the seeds and tops, cut in strips or dice, and place as is in freezer bags. If you want to make stuffed peppers, freeze them whole and stuff before completely thawed in order to hold their shape.

Cucumbers: The smallest ones can be used for dill pickles; medium ones for bread and butter pickles, and the larger ones can be cleaned and diced to make relish.

Zucchini: If you ever planted zucchini, you know that six plants can feed the whole West Island. The really small ones can be used as a substitute for cucumbers in bread and butter pickle recipes. The three foot long ones can be peeled, deseeded and the pulp can be par-boiled,

mashed and frozen. This pulp makes a delicious cake (recipe available from me on request). Otherwise the zucchini can be sliced, cubed, par-boiled and frozen for eating as is.

Most of the other standard vegetables (peas, beans, corn etc) can be frozen. If done properly, these will taste almost fresh when thawed. They should be boiled for only a short time, plunged into cold water and dried before placing in freezer bags. Preparation recommendations for freezing are available in most good cook books.

Most vegetables can also be canned, or even pickled. I've made relishes from beets, peppers, zucchini and many other things. You can use your imagination to create many different concoctions. But always consult a good reference for canning and pickling methods. The results of poor or unsanitary preparation can be in the least, wasteful. At the very worst they can be fatal.

Root crops: Potatoes, carrots and beets should be stored at low temperatures (0-3 degrees C) and low humidity. Wash the soil off but allow to dry in heavy paper bags with air vents or in perforated plastic bags. Onions should be stored in a mesh bag which allows air to circulate.

Winter squashes can be lightly coated with cooking oil and should be stored in a cool (ten to fifteen degrees C) dry place. They should be kept off the floor and should not touch each other or they will spoil.

I know I've left many a stone unturned in this brief description of some preserving methods, but I hope you'll find the information useful. Good eating!

By Anne Warman

MAC MUTTERINGS - A new addition to the Harvest this year and will appear in every edition. We will try to cover all the happenings in Athletics in the areas of Intramurals and Intercollegiates. On the INTRAMURAL scene, an incredible story is unravelling. The Diploma students, known better as DIPS, are now striking fear into their opponents in every activity in which they take part. For many years the doormat of Macdonald athletics, they are now reaching the potential that they previously boasted but never showed.

TRACK AND FIELD - U2, with excellent performance by GEORGE DARCHE and PIERRE BELANGER who were double winners, won the event. The DIPS, although, had 64 participants and thus took the lead in INTERCLASS SHIELD POINTS with 168. In SOFTBALL the STAFF team led by BRUCE COULEMAN and JIM CURRIE are undefeated in play so far but still must meet DAVE BIRD'S - POST GRADS who are also undefeated. ANTONIO MELLO had two goals as ANIMAL SCIENCE defeated POST GRADS 3-1 in the opening SOC-CER match. Eddie St. George had the other goal for An. Sc., while Norm Chabot replied for the P. G. s. STU WILLOX scored 32 points in the

60-24 thrashing of the DIPS by the STAFF in FLAG FOOTBALL action. The Dips in two previous games had only 6 points scored against them.

The U3 squad led by MIKE AMOS'S and OLES GELINER'S unmatched strategy in acquiring CEDRIC GORDON of soccer fame and thus upset the POST GRADS 20-18 with Gordon scoring the winning touchdown. The TENNIS play-downs are in full swing and players

are reminded to get their games played on time. After Thanksgiving the HOCKEY season will be beginning on Wednesday, October 10th with STAFF meeting POST GRADS at 10:30 at the Glenfinnan Rink. Last year's winners, POST GRADS seem to be the team to beat. The DIPS need a couple more defense-men, the STAFF needs shorter games or younger legs, the U3's need less players, the U2's need a second line and the U1's need a team. Macdonald has available ice for the CURLING CLUB on Sunday nites at the Ste. Anne's Curling Club. All interested contact Athletics office or sign up on Athletic Bulletin Board in CC. VOLLEYBALL and BASKETBALL leagues are due to begin the week of Oct. 15th. Have you entered your team yet? CHRIS STRATFORD will be coordinating the basketball while HELMET OBERMEIR will be looking after volleyball. STEVE SAVAGE will once again be handling the WOMEN'S BROOMBALL. Macdonald will be once again hosting an

BIRTH PAINS IN FARMING.

Many of us here dream of someday having our own farm. The dreaming stage is all too often where our plans stay, due to the astronomical costs involved in buying equipped farms. However, contrary to what may be common belief you can start off your own farming venture with just your farming knowledge and a few hundred dollars in your pocket.

I was able to rent a 130 acre farm for \$400 per year. Although there was only a storage shed on the property and the land was in rough shape, I still feel I got a bargain. Similar "neglected" farms are scattered throughout Eastern Ontario and Western Quebec. A minimum lease period of 3-5 years is necessary if you intend to establish forage crops and make general improvements to the property. Free rent is sometimes offered to the tenant who agrees to make new fences, repair buildings or establish long term forage stands. Generally speaking the farm owner collects the rent shortly before you harvest any crops. That way your crops are his collateral.

After obtaining a farm the next thing to be decided is what to do with it. I chose to grow grain corn because of the persistent stands of quack grass which hindered the growth of anything else. In my first year of operation custom operators were hired to put in the crop. Their bill came to \$26/acre for plowing, cultivating and planting the crop. They expect to be paid within 2 months after finishing their work, which leaves you with enough time to pay them. It is absolutely essential to hire experienced, dependable and honest operators. I lost a 10 acre field of corn due to very poor planting.

Harvesting and marketing farm produce can cause many more headaches than planting it. Harvesting machinery is too expensive to own and custom operators must be booked months in advance. There should be a strong local market for what you produce. Legal documents must be drawn up if the crop is not sold for cash. My first corn crop was sold to a local dairy farmer on a handshake. I'm still waiting for over half of what he owes me. Verbal agreements aren't worth the breath you expel to make them.

Machinery investment has bankrupted many a farmer. Having been caught before I feel it's necessary to have a minimum of machinery. I now have my own tillage implements: plow, disc, harrows; corn planter, field sprayer, fertilizer spreader and a medium sized diesel tractor.

Doing custom work for neighbours helps pay some bills. Farm auctions can be great places to pick up bargains on machinery but there are no guarantees and cash must be paid. Many farm equipment dealers will finance purchases made with them for as little as 10% down. Financing is the only method to handle my own \$14,000 machinery bill.

Seed and fertilizer dealers are fairly lenient in allotting credit to almost anyone. Interest rates charged by some of these companies are good incentives to pay them back rapidly. Friends and neighbours are generally willing to help out in a pinch, especially if you live some distance from your farm.

The farm hasn't yet made money but I'm confident it will. The challenge and satisfaction derived from being successful is immense. Perhaps after renting a farm a person may realize farming is not their vocation after all. Certainly the potential for renting farms and making a profit exists. I just don't understand why more people haven't tried it.

By Kenny Morris

No more infirmary Blues

HEALTH

Health Services are now available to all students at the Macdonald Infirmery. Until this year Mac students were required to travel to the McGill campus for their medical needs.

This new arrangement entitles every student to a wide range of medical and health related services at Mac. Two nurses do their best to accommodate student needs. All services are free, confidential, and students are encouraged to make the optimum use of these facilities.

The infirmery is located beside the campus security building. Health services are available Monday to Friday 8:00 AM to 4:00 PM. Special services include a general medical clinic on Mondays, a gynaecology clinic on Wednesdays, discounts on prescription drugs, and weekly programs covering a wide range of health related topics. For information or appointments call (457-6610). Have a healthy year!

Bruce Carlin

STOP PRESS: There's Gold in the Barton Basement

In the last few days the Ecological Agriculture Project (EAP) has received the following dynamite publications:

HORTICULTURAL MAGIC FROM CALIFORNIA

1. Jeavons' "How to grow More Vegetables than you ever thought possible on less land than you can imagine". 2nd edition 1979. Jeavons became famous in the grow-your-own movement when he demonstrated that you can make \$8,000/yr on a fifth of an acre by using the biodynamic/French Intensive method of production.

2. Cuthbertson's "Alan Chadwick's Enchanted-Garden". 1978. A report on the methods of this 'Master gardener' who has been an inspiration to small-scale intensive growers around the world.

LARGE SCALE ECOLOGICAL AGRICULTURE

3. "Practical Alternatives to Chemicals in Agriculture, 1979". Proceedings of the second major prairies conference on this topic. Includes useful practical papers by farmers reporting on their first-hand experience. Again supported by the Saskatchewan Department of Agriculture!

ODDS & SODS

4. Mollison's "Permaculture: A Perennial Agriculture for human Settlements". 1978. Ways to design multi-story food systems based on trees. From Tasmania.

5. "New Directions in Farm, Land and Food Policies". Washington 1979. An important series of statements reflecting the new thinking going on recently in USDA.

These are just a few of the thousands of books and papers that can be consulted in the EAP resource centre (Room B 1-022 in the basement of the Barton Building). The Project was started in 1974 with a grant from the Macdonald Stewart Foundation.

We also have films, audio tapes, slides, journals, and some price publications of our own. Particularly popular are our nine annotated bibliographies concerning topics ranging from "Ecological Soil Management" to "Soil Fertility and the Nutritional Quality of Food".

We are currently producing a report for the Science Council of Canada on "A Sustainable Food System for Canada". The project is personified by Toni Bird and Peggy Nickels with occasional help from Stuart Hill. We are open 9-12 am and 1:30-5 pm. Drop in and see us.

Crossroads Arrives at Mac

There now exists on campus a local committee of Canadian Crossroads International. Crossroads' major objective is to promote cross-cultural understanding and international development by affording Canadian and third world citizens the opportunity to experience first hand another culture. The organization hopes that this kind of experience will motivate Canadian volunteers to sensitize other Canadians to the problems of the third world and development issues through individual effort or with organizations having these kinds of concerns.

Crossroads was formed in 1957 through the efforts of an American pastor from Harlem, the Reverend James Robinson. His original idea was to send black Americans back to their roots. The programme became autonomous, separating from Operation Crossroads Africa, the American parent. In 1973, the organization changed from a staff dominated operation to a volunteer one with a small support staff. Over 95% of the people involved in the organization at present are volunteers.

Crossroads operates in the Caribbean, Belize and Guyana, most of anglophone Africa, India, Sri Lanka, Bangladesh and Singapore with hopes of beginning programmes in Fiji, the Philippines, the Middle East, hispanic Central and South America in the next few years.

The independent Francophone committee which operates in Quebec has group projects in Francophone Africa. It is hoped that 105 Canadians and 35 third world citizens will participate in the 1980 programme. Work placements last four months, beginning in May or September and are generally in the areas of agriculture, medicine, social and community development and crafts. It is felt that these types of placements afford the best opportunity for Crossroaders to interact with the communities in which they live and work.

The Macdonald local committee of Crossroads hopes to heighten the community's awareness of development issues by having information meetings and seminars and by selecting individuals to go overseas in 1980. Recruitment is taking place at present, selection to occur by the middle of October. Being a student is not a criteria. Candi-

dates are selected on the basis of emotional maturity, past experience and commitment to the idea of international development. Crossroads requires a participation fee of \$750 from those who are selected and placed although this money can often be raised through church and community groups. For more information, please contact Rod MacRae, phone 457-9269.

STAFFBOX

Contributing to this issue were: Joy Garnett, Susan Ryan, Louise Auge, Robert Johnson, Andrée Deschênes, Louise Greenberg, Kenny Morrisson, Bill Ellyett, Anne Warman, Jon Waterhouse, Rod MacRae, Paul Richard, Bruce Carlin, Toni Bird and Bill Keough(editor)

himself into a news story. 'Someday I'll make the front page news,' he said, 'and have a big headline over the top of me.'

Slowly at first, the story began reducing the number of adjectives and adverbs it contained. It learned how to make useless quotes. 'I think, at this point in time, the situation has improved on many fronts, and we are looking forward to greater things in the future,' thought the story to itself.

His style became crisp. 'Concise,' he said. The other stories felt threatened by his behaviour. They gave him less room on the page..

The story became aware of the existence of politics and advertizing. 'SEX? SEX? SEX?' it said. 'BIG SCANDAL.' as it elbowed its way between other stories. Last Thursday the story delivered an ultimatum to all the other stories at a conference held on page eleven. The police managed to save the life of the little story. BUT....

cont. next week.

invitational women's broomball championship in January. NORM RENAUD will be coordinating WOMEN'S HOCKEY which begins Tuesday, Oct. 9th. INTERCOLLEGIATES - The revival of the MACDONALD RUGBY CLUB was confirmed with a 4-4 tie against Concordia. More games are planned and it is hoped that they are back to stay. The WOODSMEN team warmed up with a meet at Roseneath, Ont., and are travelling to Unity, Maine this weekend. All this in preparation for the meet at UNB in late October. CO-ED INTERCOLLEGIATE VOLLEYBALL organized by TERI ZABEK is practicing on Tuesdays at 9 PM. All those interested come on out.

RECREATIONAL PROGRAM AVAILABLE: (FALL 1979)

Below are listed the recreational programs available and where they are taking place.

BADMINTON - Stewart Gym

- Wednesdays 8 PM - 11 PM
Mon. & Wed. 12:30 PM - 1:30 PM
Tues. & Thurs. 12 noon - 1:00 PM

SHINNY HOCKEY - Glenfinnan Rink

- Mon. & Wed. 12 noon - 1:00 PM

SWIMMING - Stewart Pool

- Mon. thru Fri. 12 noon - 1:00 PM

Mon. Tues. & Fri. 7:00 - 9:00 PM

Wed. 7:00 - 8:00 PM

Thurs. 8:00 - 10:00 PM

Sat. & Sun. 2:00 - 4:00 PM

TENNIS - Lakeshore Courts

- Mon. 11:00 AM - 2:00 PM
& 4:00 PM - Dusk

Tues. 1:00 PM - Dusk

Wed. 12 noon - Dusk

Thurs. 11:00 AM - Dusk

Fri. 5:00 PM - Dusk

Sat. & Sun. 11:00 AM - Dusk

VOLLEYBALL - Brittain Gym

Mon. & Wed. 12:30 PM - 2:00 PM

* NOTE - Tennis courts will close October 31, 1979.

** NOTE - I.D. s are required when making use of these facilities.